Healthy Eating On the Run!









Cassie Alvarado, MS, RD Campus Nutritionist Professional Development Day March 8, 2013

Healthy Eating on the Run!

Presentation Overview

- Why this topic?
- Why eat healthy?
- The Basics Healthy Eating
- Incorporating these foods into your diet
- Meal and Snack ideas
- Basic planning



⁺ Objectives

- 1. To learn the basics of healthy
- To become familiar with MyPlate and the five basic food groups.
- To learn strategies for incorporating healthy eating, and the basics of meal planning.



Application to SJSU Staff and Faculty Healthy Eating on the Run!

Why this topic?

- Caring for Self and Others: The Spartan Way
 - Care for your body
 - Care for your mind
- Care for others in your lives
- Hard to Make Time!
 - "I don't have time to eat healthy."
 - Busy schedules
 - Long work days
 - Families/Animals/Friends Additional commitments
 - Desire for fast and easy options



Benefits to Eating Healthy

- According to the Centers for Disease Control and Prevention:
 - Diets filled with in fruits and vegetables may reduce your risk of chronic diseases, including cancer.
- Fruits and vegetables are filled with vitamins and minerals that you need everyday
- Most fruits and vegetables are high in fiber, low in calories, and filling.



Defining Healthy Eating



- ■Vegetables
- ■Whole grains
- ■Lean protein
- Low/non-fat dairy
- Healthy fats



... All other foods in MODERATION











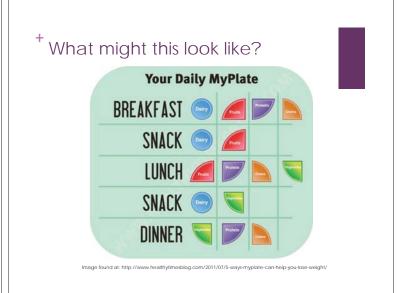




+ Go to ChooseMyPlate.gov for more detailed requirements.



Daily Food Plans based on age, sex, height, weight, and physical activity level.





• Incorporating different food groups, flavors, and colors in your diet will keep it exciting and help hit all the different nutrients you need.



 $Image found at: http://a.abcnews.go.com/images/Health/gty_beans_lentils_peas_jt_120601_wg.jpg$

+ How can we easily incorporate these healthy options into our diet?





Image found at: http://blog.healthkismet.com Prep food in



Image found at: http://www.realsimple.com/food-recipes/shoppingstoring/grab-go-snack-stashes-0000000000615/page2.html

+ Healthy Eating Requires Planning Ahead

- Be mindful about your day, and where food fits in.
- When do I have a break in my day?
- When do I typically get hungry?
- What is around me when I have a minute to grab food?
- Do I have access to healthy options or should I bring something?



- Plan your day
 - What will you be having for breakfast?
- Do you want to buy snacks or bring them?
- Where will you have lunch? Dinner?
- How much food do I need to be satisfied?

* Prepping Food in Advance



- Pre-packaging and prepping your food for easy assembly will make choosing healthy options easier.
- Cook some couscous and leave it in small containers in your fridge
- Cook ground turkey to easily add to dishes
- Put together a fruit salad
- Clear containers
- Buying in bulk saves \$\$\$!

ages found at: http://blog.uweightloss.com/index.php/2012/04/30/10-amazingpd-prep-ideas-to-save-you-lime-and-keep-you-healthy/ and pc/ywww.flick.com/photos/kathvcsus/4311836838/

Image found at: http://www.missioncollege.org/depts/bus/career/index.htm

+ Prepping Food in Advance









- Start where you feel comfortable
 - Even just cutting up/cooking down food is a great starting goal
 - Move to pre-packing snacks for every day
 - Make a week's worth of meals on Sunday night?

⁺ Meal by Meal Ideas

Simple Breakfast

- Sample idea #1: Grab n' Go
- Hardboiled egg, peeled and ready to eat
- Low-fat mozzarella string cheese
- Medium-size pear or bunch of grapes
- Sample idea #2: Turkey Roll-up
 - Whole-wheat tortilla, shredded cheese, and turkey lunch-meat
- Sample idea #3: Refrigerator Oatmeal
 - Rolled oats, 1% milk or soy milk, dried fruit, chopped almonds



Image found at: http://www.realsimple.com/health/nutrition-di

+ Meal by Meal Ideas Simple Lunch

- Sample idea #1: Grab n' Go
- Freezer sandwich
- Apply fresh veggies the day of
- Sample idea #2: Leftovers
 - Pre-package leftovers.
 - Reheat on campus.



- Pre-package some cut up fruits and vegetables in a baggie, or grab a low-fat yogurt before you leave.
- Purchase something small, like a cup of soup or whole-grain bagel on campus.

Image found at: http://moneysavingmom.com/2012/05/4-weeks-to-fiil-your-freezer-peanut-butter-jelly-sandwiches-day-6.html

* Meal by Meal Ideas

Simple Dinner

- Sample idea #1: Grab n' Go
 - Cooked couscous with black beans and veggies.
- Sample idea #2: Whole-wheat quesadilla with veggies
- Whole-wheat tortilla, salsa, beans, shredded cheese, mixed veggies.
- Sample idea #3: No desire to cook
 - Cook on Sunday nights and prepackage your dinner in the freezer/fridge for the week.
 - Spaghetti and turkey meatballs
 - Teriyaki rice bowls
 - Homemade chili



http://blog.totsy.com/post/2399727316

* Meal by Meal Ideas

Easy Snacks

Main goal is to combine some whole grain, protein, and a little fat for the most satiating snack.

- Cheese and crackers
- Peanut butter and apple*
- Greek yogurt, frozen berries, and granola
- ½ Sandwich with meat and cheese, egg salad, or PBJ*
- Low-fat pudding with fresh fruit*
- Cottage cheese and canned fruit
- English muffin with peanut butter*
- Veggie sticks with ranch
- Whole-grain pita with hummus
- Banana with almond butter*
- Fruit salad with a handful of nuts
- Trail mix*



Image found at: http://www.cookinglight.com/cooking

*Refrigeration may not be needed

*What to make??

Brainstorming Meal Ideas

- Rotating activity
 - Get into groups
 - Rotate through the four different categories
 - List as many ideas as possible...
 - Remember variety is key in maintaining a healthy diet!



* What to make??

Brainstorming Meal Ideas

- We can make any meal/snack combo healthy!
 - Focus on the basic consumer messages:
 - Focus on Fruits
 - Vary your Veggies
 - Make at Least ½ your Grains Whole
 - Go Lean with Protein
 - Get Your Calcium-rich Foods
 - Make ½ your plate fruits and veggies
- Aim for balance within your meal ideas



+ Let's Do Step One!
Plan Ahead...

Megls

Grecory List

Limitary

⁺ Remember:

- Be mindful about your day, and where food fits in.
- When do I have a break in my day?
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- Do I have access to healthy options or should I bring something?
- Plan your day
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+ Making it Happen!
Healthy Eating takes Dedication



- Set realistic and reasonable goals for yourself
- Have a fruit/vegetable at every meal
- Aim for 2-3 food groups at each meal
- Prep food in advance (choose a day of the week)
- Make it easy on yourself to make good choices.
- Have healthy options available, convenient, and easy to choose.
- Be aware of the healthy choices around you.

+ Making it Happen! Healthy Eating takes Dedication

- Get creative.
 - Start with things that are easy to do, then venture out to prevent boredom.
 - Look up new recipes, or experiment in the kitchen!
- It's a lifestyle change.
 - Change isn't always easy, but making healthy habits will pay off in the long run.



You have to be the one to make the change – What motivates you?





Cassie Alvarado, MS, RD cassie.alvarado@sjsu.edu

⁺ References

American College Health Association. American College Health. Association National College Health Assessment II: San Jose State. University Executive Summary Spring 2012. Hanover, MD: American College Health Association; 2012

Centers for Disease Control and Prevention. (2012). Fruits and Vegetables. Nutrition for Everyone. Retrieved October 24, 2012, from http://www.cdc.gov/nutrition/everyone/fruitsvegetables/index.html

United States Department of Agriculture. (2012). Food Groups. ChooseMyPlate.Gov Retrieved October 24, 2012, from http://www.choosemyplate.gov/food-groups/

